



PAUMENHAUS

CAFE - BRASSERIE - BAR



STARTERS

MIXED LEAF SALAD 7,5 / 13,0
raw vegetables, olive oil / pumpkin seed oil L/M

BAKED EGGPLANT 16,0
zatar-spice, cous cous-barberries salad, hummus *vegan* A/L/N

SHEEP CHEESE-TOMATO-PANZANELLA 17,0
young spinach, olives A/G/M

LEMON-CARPACCIO & marinated octopus 19,0
wasabi-algae caviar, passionfruit *M/O/R*

GRILLED MINI CHORIZOS 18,0
mango-cabbage salad, bell-pepper chutney, lentil crisps A/F/M/N

SOUPS

CREAM OF ASPARAGUS SOUP 9,0
croutons, saffron *A/G*

LEEK CREAM SOUP 9,5
veal dumplings (organic) *A/C/G/L*

SOUP OF THE DAY 8,0
please ask for further information



MAINS

WHITE ASPARAGUS "MARCHFELD" 24,0
new potatoes, rocket salad, pistachios, belpere cheese, dates-tomato salsa *A/G/H/M*

WITH PROSCIUTTO 29,0

WITH HOUSE PICKLED SALMON *D* 29,0

PINSA WITH GOATS CHEESE 19,0
green asparagus, tomatoes, olives A/G/M

BASIL TAGLIATELLE 20,0
buffalo-mozzarella, pesto-rosso A/C/G/L/O

GRILLED FILLET OF GILTHEAD SEABREAM 34,0
ratatouille, lemon-herb-polenta, crunchy capers *D/G*



"RADLBERGER" FILLET OF SALMON TROUT 33,0
asparagus-sorrel risotto, saffron-fennel *D/G/O*



LAKE TROUT (Falkenstein Oberwasser) 32,0
grilled vegetables, young potatoes *D*

MINCED ORGANIC VEAL PATTIES 24,0
broccoli, truffled mashed potatoes, roasted onions, gravy *A/G/L/M/O*

CHEESEBURGER (Austrian organic beef) 24,0
cheddar, gherkin, roasted onions, wedges, bbq sauce, dijon-mayonnaise *A/C/G/M*

WIENER SCHNITZEL (Austrian organic veal) 32,0
lamb's lettuce-potato salad, cranberries *A/C/G/L/M*

GRILLED ROASTBEEF (Austrian organic beef) 36,0
grana-cheese fries, green asparagus, cognac- pepper-cream sauce *G/L/O*

DESSERTS

CRISPY CANNOLI
WITH CHOCOLATE MOUSSE 11,0
red berries, almonds A/C/G/H

BANANA CAKE 12,0
mango, coconut, passionfruit sorbet A/C/G

FINE PASTRIES
see our showcase

CHEESE

SELECTION OF 2 9,2
SELECTION OF 5 18,2
 A/G/H/M/O served with
fig mustard, walnuts
& bread

QUADRELLO DI BUFALA
nutty, aromatic, buffalo milk,
hand made, fine red cultures
- LOMBARDY, ITALY

STILTON
mild-blue mould
speciality, pasteurized milk
- LEICESTERSHIRE, ENGLAND



LA ROUELLE DU TARN
mild-aromatic, hand crafted
goat's raw milk soft cheese with
creamy texture
- PYRENEES, FRANCE

BRIE DE MEAUX AOP
soft cheese, cow's milk,
white rind, creamy, salty
- MEAUX, FRANCE

COMTÉ AOP
taste of caramell, at least 18
month matured raw milk hard
cheese
- JURA, FRANCE

PORTION BREAD *A* 2,2 | COVER (EVENINGS) 4,5

all prices in Euro / errors excepted

A cereal
containing gluten
B crustacean
C egg
D fish

E peanut
F soy
G milk/lactose
H nuts
L celery

M mustard
N sesame
O sulphur
P lupine
R molluscs

vegetarian
 vegan
 pork

Preise inklusive aller Steuern und Abgaben. Prices include all taxes and fees.